

Allergy Advice Menu

All of our food is homemade and made on the premises, if you have any food intolerances or allergies please ask a member of staff to advise you of the ingredients contained in each dish

A full list containing the 14 allergy groups is available on request

Please make us aware of any food intolerances you have before ordering

Most common allergies are listed as:

Gluten free meals are marked **g/f**

Dishes that contain nuts are marked ***n**

Dairy free meals (not including eggs) are marked **d/f**

Dishes may differ slightly from the menu descriptions to accommodate food intolerances

** All our dishes are prepared in our kitchen where nuts, gluten and other allergens are present. Due to the risk of cross contamination we cannot guarantee that any food is free from allergens*

If you have any other dietary requirements please advise us and we will do our best to accommodate you.

Set menu

Tuesday – Saturday lunch

Tuesday – Thursday dinner

2 course 18.5

3 course 23.5

To start

Honey parsnip soup, pecorino foam **g/f**

Smoked hake fishcake, confit egg yolk, pickled cucumber **d/f**

Ham hock terrine, beer, apple jam, croutons **g/f d/f**

Goats cheese bon bon, puffed wild rice, pear

Main course

Pan roast chicken, duck fat beetroot, red wine jus **g/f d/f**

Slow braised pork belly, stout boulangère, parsnips **d/f*n**

Salt baked celeriac, caramelised onion pie, capers

Poached coley, creamed leeks, mash, shallots **g/f**

Fillet steak, mushroom ketchup, truffle fat chips **g/f d/f**

(supplement 9)

Sides

Roast Chantenay carrots - Honey parsnips - Garlic French beans

Creamed mash - Truffle fat chips

3.95 each

Dessert

Chocolate crèmeux, honey, yoghurt **g/f**

Homemade ice creams and sorbet **g/f d/f**

Chocolate brownie, homemade sorbet **g/f d/f*n**

2 cheeses, chutney, homemade crackers **g/f**